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CENTRAL INTELLIGENCE AGENCY

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a report on the Mikoyan Meat Combine in Moscow. A layout of the combine is included.

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Attachment

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MIKOVAN MEAT COMBINE IN MOSCOW

Location and Description

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1. [redacted] a meat combine called "Moskovskiy Myaso Kombinat Imeni Mikhoyana" in Moscow. This plant also had the numerical designation No. 1, and was subordinate to the Ministry of Meat Industry. The plant was located in the Zhdanovskiy Rayon, Moscow, in the area bounded by Skotoprogonnaya Ulitsa (Cattle Drive Street), Sibirskiy Pereulok and Ostapovskoye Shosse. [redacted]

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2. The combine area was irregularly shaped, about two kilometers by one kilometer in dimension. Outside of the fenced off combine area was a refrigeration building, which was part of the combine. This combine was, [redacted] the biggest meat combine in the entire USSR. [redacted]

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There were underground pipe lines leading from the Ammosia Plant to the refrigeration buildings, and underground pipe lines for heat and sewage.

3. Reference is made to page 12, [redacted] sketch of the combine area. The following legend identifies numerical designations:

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Point 1. Skotoprogonnaya Ulitsa.

Point 2. Wooden fence, two meters high.

Point 3. Railroad gate. Incoming cattle, coal, other rail shipments of materials arrived at this point. There were five railroad sidings, single-tracked standard Soviet gauge. Two guards were always on duty at this point.

Point 4. Four RR unloading platforms, between the five RR lines, each platform was about 100 meters long, 25 meters wide.

Point 5. Ostapovskoye Shosse.

Point 6. Cattle processing point. Three-story, red brick building, area dimensions approximately 70 meters x 30 meters with a black, tar paper roof. The cattle were driven into this building from the platforms, on the first floor, and taken by conveyors to the third floor.

Point 7. Veterinary Station. Three-story, red brick building, area dimensions about 70 meters x 30 meters, with a black, tar paper roof, which was connected through an open passage to point 6.

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On the top floor the cattle were checked by veterinaries who took blood samples and made various other medical analyses, [redacted] Sick cattle were taken by conveyors to the first floor, and then to a special building shown below as point 11. The other cattle were weighed and led via a bridge to the slaughterhouse. (Point 10, below) On the second and first floors veterinaries and laboratory technicians produced various medicines from the blood and other parts of the cattle.

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- Point 8. Water reservoir. On the roof of point 7 was a concrete water tank, about 60 x 30 x 20 meters in dimension.
- Point 9. Bridge. This was a bridge, about 20 meters long and 10 meters wide, leading from the third floor of point 7 to the third floor of the slaughterhouse. The cattle were taken by conveyor from the veterinary station over this bridge to the slaughterhouse.
- Point 10. Slaughterhouse, sorting, cold storage, meat canning and sausage factories. Three-story, red brick building, area dimensions about 500 meters by 300 meters, with a black tar paper roof. This was the main factory building where about 2250 people were employed during each shift. The building contained the following sections:
- Slaughterhouse and sorting. This section occupied an area about 300 x 150 meters in dimension. The slaughterhouse was on the third floor. [redacted]
Slaughtered cattle were then taken via conveyors to the second floor for butchering and then via conveyors to the first floor for sorting. The hides were sent via conveyors to the basement. [redacted]
 - Cold storage. This section occupied an area about 300 x 150 meters in dimension. On all three floors the cut up meat was kept in refrigerated storage. [redacted]
 - Meat canning and sausage factory. This section occupied an area about 300 x 200 meters. On all three floors the meat was either canned, or made into sausages. [redacted]
- Point 11. Slaughterhouse for sick cattle. Two-story, red brick building, occupying an area about 50 x 20 meters in dimension, with a black tar paper roof. Sick cattle were killed on the first floor. [redacted] On the second floor medical technicians worked on various tests and analyses performed on the sick cattle.

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- Point 12. Railroad line. Single track railroad line which served the main building, the ammonia plant, (point 18, below) the refrigeration buildings (points 10, 30 and 35, below), the cattle pens (points 27 and 31, below) and the furnace building (point 25, below).
- Point 13. Bonemeal, brush and soap factories. Three-story, red brick building, area dimensions about 70 meters by 30 meters, black tar paper roof. This building was adjacent to the main building, and had on the second and third floors open passages to the slaughterhouse. Conveyors brought bones, intestines, hooves, hair from the tails, etc. from the slaughterhouse to the third floor of this building. These animal parts were sorted on the third floor and taken via conveyors to the other floors for further processing.
- In this shop there were ten mechanics on duty at each shift. There were ten boilers on the first floor, each four meters long, two meters wide and two meters high. These boilers converted bones and intestines into bonemeal for chickenfeed.
- Two boilers were Soviet made, and were shipped to the plant in 1950 from Bryansk.
- These two Soviet boilers replaced two boilers, which were no longer serviceable. It took about one month to install these two boilers. One boiler came from Israel, functioned better than the others. Two men serviced each boiler. After bones and intestines were cooked in these boilers, the bulky mass was put through presses, and bonemeal was produced in loose form. There were five presses on the first floor, each press operated by one man. The dry bonemeal was packed in heavy paper bags, in quantities of about 50 kilograms. In the basement of the building were five vats used to prepare soap from the animal fats and various caustics and chemicals. On the second floor, brushes were made from the bristles. Various items, such as glue from the hooves and carved figurines from the horns, were produced there. Three hundred workers worked in this building during one shift.
- Point 14. Pharmacy, restrooms, first aid station and restaurant. Three-story, red brick building, about 70 x 30 meters in area dimensions, black tar paper roof. There was a pharmacy on the first floor, where medicines were made from the cattle parts. On the second floor, were a first aid station, showers, dressing rooms, and rest rooms for the workers. On the third floor was a restaurant, which accommodated about 300 people.
- Point 15. Cardboard box factory. One-story, red brick building, with an area about 70 x 30 meters in dimensions, and a black tar paper roof. About 50 employees worked there during one shift making cardboard cartons to contain meat cans, and heavy paper bags for bonemeal, sausages etc.

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- Point 16. Offices. One-story red brick building, area about 30 meters square, where passes were issued to the workers, and time records were kept.
- Point 17. Main entrance gate for all employees. Two guards were always on duty at this gate checking passes, bags and packages of employees.
- Point 18. Ammonia plant. One story, red brick building, about 70 meters x 30 meters, black tar paper roof. There were about ten machines for the manufacture of ammonia which was conducted via underground pipes to all cold storage areas of the combine. About 50 men worked there at one shift.
- Point 19. Loading platform. Concrete platform, about 100 meters long and five meters wide. The finished sausage and canned meat products were loaded into trucks at this point.
- Point 20. Loading point. Open area, where as many as 150 trucks were driven to the platform shown as point 19 above.
- Point 21. Gate for truck traffic only. Two guards were posted at this gate on 24-hour duty, to check incoming and outgoing truck shipments.
- Point 22. Roads inside the plant.
- Point 23. Guardhouse and fire station. One-story, black wooden building, about 30 meters long and 20 meters wide. At one end was a fire engine. 25X1
- Point 24. Dispensary. One-story, red brick building, about 40 meters long and 30 meters wide, black tar paper roof. Once every three months all employees of the combine were given Wasserman tests and x-rays at this dispensary.
- Point 25. Furnace building. Two story red brick building, about 100 meters long x 50 meters wide. with a flat tin roof. 25X1
- Point 26. Coal storage. An open coal dump about 30 meters square and about three to four meters high.
- Point 27. Cattle pens. Area about 250 meters square where cattle which could not be slaughtered on the day of arrival were kept in open corrals. The corrals were of varying size, and had heavy iron railings. The cattle were separated in the corrals, each type being herded into a separate corral. From 500 to 2000 head of cattle were confined in these corrals overnight.
- Point 28. Administration. One-story, red brick building, about 100 meters long and 50 meters wide, black tar paper roof. About 100 people worked there. The administrations, bookkeeping, accounting, cash, correspondence sections were in this building.

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Point 29. Main repair shop. One-story red brick building, about 200 meters x 50 meters. Contained an unknown number of lathes, planing, drilling, welding, milling machines, electric saws, workbenches etc. About 250 people worked there on one shift.

Point 30. Refrigerator. Three story red brick building, about 200-300 meters x 50 meters, with a black tar paper roof.

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Point 31. Cattle pens. Area of about 300 meters x 200 meters, had an unknown number of separate cattle corrals, same as point 27. Served also for the same purpose as point 27.

Point 32. Personnel Office. One story red brick building, about 20 meters x 10 meters, black tar paper roof. About 10 women worked there on personnel records.

Point 33. Garage. One story, gray stone building, about 20 x 20 meters, served as a vehicle repair and maintenance shop.

Point 34. Parking area. Open air parking area for about 150 trucks. Occupied an area of about 250 x 200 meters.

Point 35. Refrigerator. Five story red brick building, about 250 meters x 100 meters, black tar paper roof. This building was outside the combine area, and had a separate wooden fence, about two meters high. The refrigerator was called refrigerator No. 11. and served as a cold storage area.

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Point 36. Sibirskiy Pereulok.

Point 37. Cemetery.

Point 38. Mikhaylovskiy Pereulok.

Plant Products

4. The combine manufactured the following products:

- a. Sausages -- this was the principal product. Sausages were made in all possible forms and shapes, boiled, cooked, smoked and varied in size from hot dogs (Frankfurter type, called in Russian, Sosisky) four inches long, one-half an inch thick, to salamis, 20 inches long, four inches thick.
- b. Hams, smoked, 10-15 kilograms in weight.
- c. Sides of beef, pork or veal.

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- d. Canned meat, which varied in weight from 250 grams to two kilograms (all types).
- e. Pelmeny - a Siberian specialty similar to meat dumplings - came in cartons containing 10-20 pieces.
- f. Bacon - in slabs of five kilograms.
- g. Lard - in five and ten kilogram sizes.
- h. Bonemeal, used for chicken feed, in paper bags of 50 kilograms.
- i. Soap, yellow laundry soap, each piece about five x five x three inches in size.
- j. Brushes
- k. Carved figures and other products made from cattle horns.
- l. Glue
- m. Various medicines.

[redacted] there was no waste, every part of the animal was utilized. Even the carcasses of the sick animals were utilized [redacted]

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[redacted] These products were for civilian as well as for Army use. Military trucks as well as trucks from hospitals and sanatoriums came to the combine to pick up various types of meat, sausages, bacon etc.

Raw Materials

- 5. The following livestock and raw materials were brought to the combine by rail:
 - a. About 3500 head of cattle and 4000 head of other types of livestock were brought to the combine daily from October to May. Other than cattle, more pigs were shipped to the meat plant than goats, rams or sheep. Horses were not slaughtered at the plant. In the slack season, May to October, about 2000 head of cattle and about 3000 head of other types of livestock arrived daily at the combine. These animals were raised either for food or for use in preparing products from animal fat. All the ruminants, and about 80 percent of the pigs were Soviet bred animals. The rest of the swine were imported from China, Poland and Hungary. [redacted] the pigs which arrived by train, were fed and watered during the shipment. [redacted]
 - [redacted] the pigs came from China, Poland, or Hungary. In addition, the pigs had Latin or Chinese letters branded on their hams and/or shoulders. [redacted]
 - [redacted] the Hungarian and Polish pigs were bigger and heavier than those raised in the Soviet Union.
 - b. Coal, believed to be from the Don Basin area.

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- c. Wood
- d. Rolls of thick paper and cardboard
- e. Cattlefeed
- f. Tin for the cans
- g. Various caustics, dyes, chemicals

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Plant Utilities

- 6. On top of the veterinary station, shown as point 7, page 2 , there was a water reservoir, capacity unknown. There were underground pipelines for heating, ammonia refrigeration, and sewage, but source knew only of their existence and had no additional details.
- 7. Electricity was supplied from an unknown Moscow electric power plant. The current utilized was 220 volts.

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Transportation and Storage Facilities

- 8. [redacted] all the combine products were stamped "Moskovskiy Myaso Kombinat Imeni Mikoyana". The finished products were packed in cans, cardboard boxes, or heavy paper bags, or they were shipped as cut up sections of meat or strings of sausages.
- 9. At the southeastern corner of the combine, five single track railroad lines entered the combine. These lines were connected to the Moscow railroad net, and were of the standard Russian gauge. A single track line serviced the various combine buildings, shown as point 12, page 4 . There were four loading platforms, shown as point 4, page 2 .
- 10. The combine area had asphalt covered roads, about five meters wide, shown as point 22, page 5 . These roads were in good condition and fully adequate to the needs of the combine. The combine had about 150 delivery vehicles, half of them Moskvich passenger cars converted into delivery trucks, and half of them one and one-half-ton Molotov trucks. These trucks delivered the final products to stores in the Moscow area. Besides these delivery vehicles, three-ton Army trucks and civilian trucks of various sizes from hospitals, organizations, etc., came to the combine to pick up sides of meat, sausages, and canned meat. Most of the finished products of the combine were shipped out via trucks. There was no water transportation to or from the plant.
- 11. The combine had many storage facilities. Incoming cattle which could not be

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slaughtered on the day of arrival were kept in open corrals, shown as points 27 and 31, pages 5 & 6. The combine had cold storage facilities at points 10b, 30 and 35, pages 3 & 6. The coal was stored in the open at the point 26, page 5.

Manufacturing Process

12. [] the manufacturing process as follows: The cattle arrived daily by rail and were slaughtered as soon as possible after arrival, usually on the same day, but never later than one or two days after arrival. There was no breeding nor fattening of the cattle. After being checked for their health, the cattle were slaughtered, as described in points 6, 7, 10 & 13 above, pages 2,3,4. At each stage of the processing there were rigid quality inspections by medical personnel.

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Work Schedules and Conditions

13. Except for the office personnel, the directors, medical personnel, and pharmaceutical technicians, all other sections worked in three shifts, approximately 3250 people assigned to each shift. The working hours were from 0800 to 1600, 1600 to 2400, and 2400 to 0800, with half an hour for lunch. The working hours were 45 hours per six-day week. The office employees worked from 0900 to 1700 hours, with half an hour off for lunch.
14. In the slow season, May to October, only 60 or 70 percent of the normal number of cattle arrived at the combine. During this slack period, about 30 percent of the combine employees were sent to kolkhozy near Moscow, where they remained for the summer. They helped with the planting, haying, harvesting, cattle, etc, and received in turn free bed and board at the kolkhoz, and in addition, 50 percent of their regular wages paid at the Mikoyan Meat Combine.
15. All workers received 18 days annual leave with pay, to be taken whenever desired. Certain employees who were exposed to harmful working conditions, such as the people tending the boilers which converted bones and intestines into bonemeal, were given 30 days leave with pay annually. The average pay of the employees was about 1000 rubles monthly.
- [] The slaughterers earned 1500 rubles monthly, the people working in cold storage and in the ammonia factory earned 1200 rubles monthly. The office personnel, unskilled cannery, and laborers earned about 700 rubles monthly. In addition, the people in the sausage and meat canning factories could eat all the meat or sausages they wanted.
16. The plant maintained high sanitary standards. Most employees wore white smocks, had regular health checks, etc.

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Security

17. At all times two guards were posted at the railroad gate (See point 3, page 2), at the truck gate (See point 21, page 5), and at the main entrance (See point 17, page 5). There were also guards who patrolled the area near the loading platforms and the cattle pens. The guards wore civilian clothes, and were not armed. Upon entering and leaving the main gate, all employees had to show the combine pass, which was retained in the employee's possession. Personnel were permitted to enter only the building in which they worked or had some authorized business.

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18. There was a fire truck in the guardhouse (See point 23, page 5)

19. there were no air raid shelters, civil defense installations or training programs at the combine.

Plant Organisation

20. The combine employed about 10,000 people, approximately half of whom were females.

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During each shift approximately 300 men and women worked in the bonemeal, brushes, and soap factories; 50 men worked in the ammonia factory; 200 drivers and garage mechanics worked in the transportation section; of 300 mechanics, 250 worked in point 29, page 6 , 10 at point 13, page 4 , and 40 at other buildings; 10-15 guards and two to three firemen were assigned to the plant area; 50 women were employed in the cardboard factory; 50 women worked in the restaurant or as scrub women; 50 men were employed in the furnace room and as livestock handlers; and 2250 men and women worked in the slaughtering, sorting, and cold storage areas, and the meat canning and sausage factories. During one shift only there were also approximately 200 men and women working who were office personnel, medical personnel who checked the finished production, pharmaceutical technicians, artists who made carved figures from the horns, etc. there were mostly unskilled labor and/or apprentices in the meat canning and sausage factories. The director of the combine was (Fnu) KONIKIN, male, age about 50, 1.70 meters tall, 100 kilograms in weight. There was no forced labor in the combine.

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Working Conditions and Plant Efficiency

21. In 1952 there was a currency re-evaluation in the USSR, and while various prices of merchandise became cheaper, the wages were also cut.

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23. There were no major breakdowns at the combine. As stated above, the summer period was a slack season, and only 60 to 70 percent of the people were employed at that time. During the slack period machinery was overhauled. A bone-intestine boiler was overhauled once annually requiring about one month's work. Occasionally a boiler or some other piece of machinery broke down, but such damage was always repaired within a period of several hours or several days at the most. Also, occasionally there was electric power failure which was usually restored within an hour or so.

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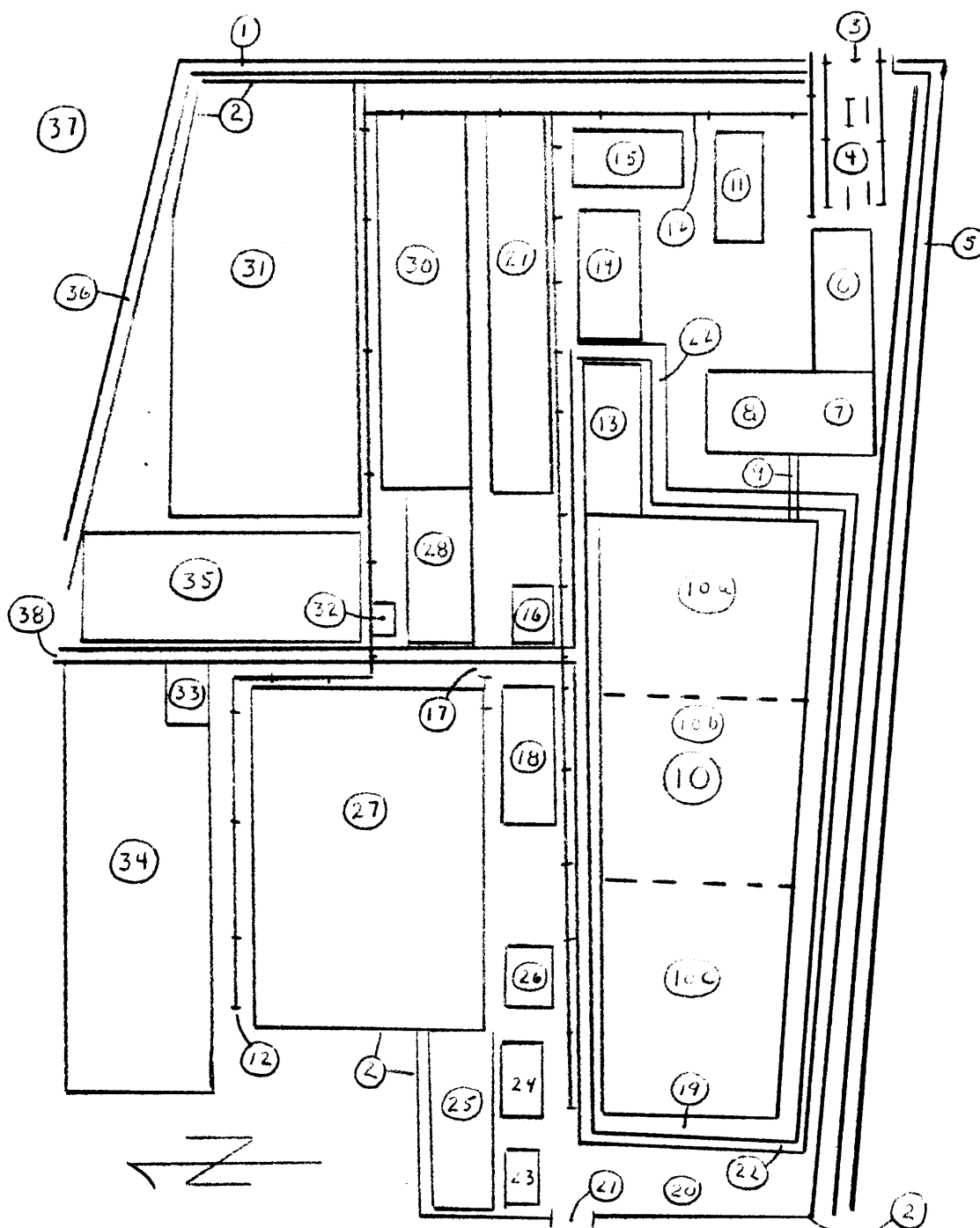
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Combine Layout

(Mikoyan Meat Combine in Moscow)



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